

THE COAL SHED

DESSERTS

Milk Chocolate Bar	10
Nutella, blood orange, waffle ice cream	
Rhubarb and Custard	9
Calvados, cinnamon	
Banoffee Pie	9
Dulce de leche espuma, caramel, banana	
Calvados Baba	8
Apple fritters, clotted cream	
Grapefruit Pavlova	8
Cultured cream, brown sugar ice cream	
Neal's Yard Cheese	12
Toast, truffle honey, seeded crackers, pickled grapes	

SWEETS

Sweet Selection For Two <i>(see server for daily flavours)</i>	17
Chocolate coal, fudge, marshmallow, doughnuts, 99 ice cream, macaron	
Chocolate Coal	2
Macaron	3

DESSERT WINES

75ML GLASS | 37.5CL BOTTLE

Moscato d'Asti 'Nivole', Michele Chiarlo	5.5	25
Piedmont, Italy		
Sauternes, Château De Suduiraut	8.5	42
Bordeaux, France		
Rieslaner Auslese Von 14 Zeilen, Weingut Weegmüller	9.5	48
Pflaz, Germany		
Recioto della Valpolicella 'L'Eremita'	11	66
Veneto, Italy		

If you are concerned about food allergies or intolerance, please speak to a member of the team who will be delighted to assist you. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. Some of our cheese is unpasteurised.

A discretionary 12.5% service charge will be added to your bill and shared with the whole team.

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DESSERT COCKTAILS

La Rue du Chocolate	8.5
Mozart Chocolate Spirit, White Chocolate Liqueur, Walnuts, Milk	
Alma	8.5
Vodka, Amaretto, Pumpkin, Lemon, Maple Syrup	
Matcha Martini	8.5
Vodka, Calvados, orgeat, Matcha Tea	

ESPRESSO MARTINIS

Supreme Digestif	9.5
Vodka, Mr. Black's, Demerara, Espresso, Chocolate Bitters	
Highland Espresso	9.5
Blended Scotch, Frangelico, Espresso, Chocolate Bitters	
1910	9.5
Aged Rum, Baileys, Espresso, Demerara	

HOT DRINKS

Coffees	3
Double Espresso, Double Macchiato, Americano, Latte, Cappuccino, Cortado	
JING Tea	3
English Breakfast, Earl Grey	
JING Herbal Tea	4.5
Hibiscus & Blackcurrant, Silver Needle Jasmine, Jade Sword Green	

Please ask the team about our seasonal teas.

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